





Three courses £26.50

Choose one soup **or** starter. Choose one main course, one cold salad plate **and** one vegetarian dish. Choose one dessert. Trio of ice cream is included as an optional extra at no additional cost.

Two courses £22.50

Starter & Main

Choose one soup **or** starter. Choose one main course, one cold salad plate **and** one vegetarian dish.

or

Main & Dessert

Choose one main course. one cold salad plate **and** one vegetarian dish. Choose one dessert. Trio of ice cream is included as an optional extra at no additional cost.

Tea/coffee and mints included. Supplements apply.



Soups

Carrot & lentil (vg) Cream of potato & leek (v) Cream of mushroom \sqrt{v} Carrot & coriander (vg) Carrot & butterbean (vg)

Broccoli & blue cheese (v Vegetable & yellow split pea (vg) Sweet potato, red pepper and chilli (vg)

Tomato & basil (vg)

Vegetable broth (vg)

Starters

Duo of melon, berry compote and raspberry sorbet +£1.00 supp. (vg)

Chicken liver pâté, red onion chutney and oatcakes +£1.00 supp.

Traditional smoked salmon, salmon mousse, caperberries and melba +£2.50 supp.

Gin cured smoked salmon, sweet chilli prawns, bread and cucumber chutney +£3.00 supp.

Duck rillette, beetroot chutney, balsamic syrup, pea shoots and toasted brioche +£3.00 supp.

Main Courses

Steak casserole under flaky pastry

Steak casserole with red wine, baby onions, pancetta and thyme under flaky pastry +£1.00 supp.

Braised beef featherblade steak and a sauce of your choice +£1.00 supp.

Herb roasted chicken supreme and a sauce of your choice

Smoked bacon wrapped chicken supreme and a sauce of your choice

Chicken supreme stuffed with skirlie and a sauce of your choice +£1.00 supp.

Chicken supreme stuffed with haggis and a sauce of your choice +£1.00 supp.

Chicken supreme stuffed with black pudding and a sauce of your choice +£1.00 supp.

Chicken supreme stuffed with lemon & thyme and a sauce of your choice +£1.00 supp.

Chicken supreme stuffed with ham, leek & pepper mousse and a sauce of your choice +£1.00 supp.

Sauces

Choose a sauce for your main course if required	
Roast gravy	Mushroom, white wine & parsley velouté
Peppercorn sauce	Grain mustard gravy
Onion & thyme gravy	Onion & black pepper velouté
Whisky & parsley cream	Mushroom & shallot gravy
Red wine & rosemary gravy	Smoked cheddar, Chardonnay & chive cream

Cold Salad Platters

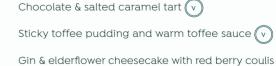
Roast ham, pineapple and honey mustard dressing Poached salmon with herb hollandaise Poached chicken with garlic dressing Cajun chicken with tomato, pepper & lime chutney Roast beef silverside with horseradish mayonnaise

Butternut squash, cumin and lentil filo Wellington with red pepper coulis (vg)Vegetable stroganoff and rice (v)

Desserts

Baked vanilla cheesecake, tablet crumble and salted caramel sauce (v Key lime pie and crème Anglaise \sqrt{v} Apple crumble tart and custard (v Mango & passion fruit cheesecake (v) Chocolate fudge cake and warm chocolate fudge sauce 🔽

Please let our staff know if you have food allergies or intolerance to certain foods. 🔍 Vegetarian 🛛 😡 Vegan



Lemon tart and passion fruit coulis (v)

A selection of three Scottish cheeses with savoury biscuits, oatcakes and chutney +£1.00 supp. (v

Vegetarian

Thai green vegetable curry and rice (vg) Filo wrapped ratatouille and mozzarella with pesto cream sauce (v)





Woodlands Hotel, 13 Panmure Terrace, Broughty Ferry, Dundee DD5 2QL